

Operators Food Safety Check List

Note: This listing does not contain or cover all potential health code violations; but is meant to provide some guidance.

Person in Charge:

- Must be present
- Be able to demonstrate knowledge of food safety by:
 - Certified by accredited program, such as serv safe, or**
 - Be able to answer inspectors food safety questions correctly, or**
 - Have no critical violations on the inspection report**
- Person in charge must have systems and controls in place to implement food safety practices

Temperatures:

A consumer advisory must be posted if serving under cooked food.

- Cold Holding **41 Degrees**, all cold holding equipment must have a thermometer
- Hot Holding **135 Degrees**
- All reheated food **165 degrees**, do not reheat foods more than one time
- **All other cooking temperatures refer to temperature card**
- Thermometer calibration should be done everyday
- Cooling procedures:
 - Cooling food should be left uncovered and in small portions until it is properly cooled**
 - Temperature danger zone**
 - Once the food cooked cools down to 135 degrees the clock starts ticking**
 - You have 2 hours to get the food down to 70 degrees**
 - You have 4 more hours to get the food down to 41 degrees**
 - A total of 6 hours to cool**
 - Time and temperature logs must be maintained in order to cool properly**
- **Never thaw potentially hazardous food at room temperature**

- **You may thaw:**
 - In refrigeration
 - In cold **running** water
 - In a microwave **only if it is cooked right away**
- **Storage of utensils in use**
 - Dipper wells with **running water**
 - In water that is **135 degrees or hotter**
 - in refrigeration, **41 degrees or colder**
 - Wash, rinse, and sanitize every **4 hours; must mark the time**
 - Buffets and salad bars- utensils may be stored in the food with the handles facing out**
 - Never store utensils in a sanitation bucket or in between equipment**

Personal Hygiene:

- No smoking, eating, or drinking in food prep areas. **This is the most common violation found during inspections**
Bottled water, and cans are not allowed
A straw and a lid must be used or a covered coffee cup with a handle
- Wash hands and change gloves in between tasks, gloves do not make you invincible.
- Do not wear excessive jewelry when preparing food; one wedding band is all that is permitted
- Keep finger nails trimmed, cleaned and hair restrained, (nail polish and fake nails should be avoided). Wear clean clothing and aprons
- Do not touch ready to eat food with bare hands
- Vehicles of cross contamination; hands, equipment, toxic items etc.
- Never block the hand washing sinks; hand washing sinks must be accessible, stocked with paper towels and soap, and used for **hand washing only**. All hand washing stations must have “wash hands” signs posted.

- If you are **vomiting, have diarrhea, a sore throat with a fever, are jaundice, or have an infected cut on your hands or wrists, you should not be working with food**
- **Reportable illnesses, refer to handout**
- **Store personal belongings, (purses, phones, and coats, etc.), away from food items**

Food Sources/Storage:

- Approved source
 - No home prepared food**
 - Check the condition and temperatures of food coming into the facility
 - Dented or swollen cans should be separated and returned
 - Label and date food; first in, first out
 - Unapproved containers
 - Store all food and food items at least **6 inches** off the floor; **this includes the walk in cooler and freezer**
 - Keep food covered, (unless it is cooling), and protected when in storage
 - Never store raw food over or with ready to eat food. Keep it separate (This includes unwashed vegetables)**

Sanitizer:

- Chlorine- **50-100 ppm**
- Quat- manufacturers recommended concentration, usually **200-400 ppm**
- **Use your test strips, don't guess**
- When wiping cloths are not in use, they must be stored in the sanitation bucket
- Remember to test the sanitizing cycle on your dishwasher **before** you use it

Toxic Items:

- Always store toxic items away from food items
- Keep all toxic items properly labeled
- Proper usage, approved pest control only

Over-all Facility:

- Keep your areas clean
- Non-food contact surfaces and food contact surfaces
- Floors, walls, and ceilings, **look under and behind equipment**
- Unused equipment should be removed from the facility

Reasons for Immediate Closure:

- NO HOT WATER OR NO WATER AT ALL
- LACK OF REFRIGERATION
- LACK OF OVERALL GENERAL SANITATION
- SEWAGE IN THE FACILITY
- INFESTATION
- FAILURE TO PAY PERMIT FEES; OPERATING WITHOUT A VALID PERMIT